



Cocktail Event Menu

Canape Items

Food Stations, Platters & Displays

Mini Buffet

Canape Menus

Sapphire Canape Menu

- Suitable for a 2-hour event
- 6 gold items, 2 platinum items, 1 substantial item

Emerald Canape Menu

- Suitable for a 3-hour event
- 6 gold items, 2 platinum items, 1 substantial item, 2 dessert items

Diamond Canape Menu

- Suitable for a 3-hour event
- 6 gold items, 3 platinum items, 2 substantial item, 2 dessert item

Additional Items

Additional items available on request at additional cost.

Choice of Canape Items

Gold Canapes

Huon Valley smoked salmon tartlets (D,SF,G)
 Salt & pepper baby squid with wasabi mayo & lime (SF,G)
 Gourmet beef ragout pies with red wine jus (D,N,G)
 Crispy chicken brioche sliders with onion chilli jam & aged cheddar (D,G)
 Korean BBQ chicken drumettes with sesame (D,N,G,A)
 Poached chicken, chives & pinenuts tartlet (D,N,G)
 Vietnamese rice paper rolls & sweet chilli sauce (V)
 Thai beef salad on cucumber slices (GF)
 Cranberry & pomegranate bruschetta (G,VE)
 Delhi street chaat – smashed samosa, tamarind chutney & chickpea salsa (D,G,V)
 Crispy Tokyo tofu with cashews & shichimi powder (V)
 Mushroom arancini with parmesan, basil & tomato sugo (D,G,V)
 Spinach & feta cheese spanakopita pockets (D,G,V)
 Szechuan pork dumpling spoons with black vinegar & red chilli (D,G)

Platinum Canapes

Seared scallops in half-shell, topped with minted peas, shallots & furikake (D,SF)
 Seared duck breast with roasted beetroot puree, target beets & orange jus (A)
 Salt & pepper prawns with tamari soy, lime & shichimi (SF,G)
 Wagyu sliders with gruyere cheese & pickled red onions (D,G)
 Smoked kingfish on betel leaf with blood orange & Fiji coconut (SF)
 Tuna crudo spoons with yuzu pearls, ginger & sesame (SF)
 Crumbed fish fillet soft tacos with sour cream & red cabbage slaw (D,SF,G)

Substantial Items

Braised beef cheek ragout with mash & caramelised shallots (D,G,A)
 Grilled salmon steak in burnt butter sauce with broccolini, tomato & lime (D,SF)
 Crab meat orecchiette with tomato & garlic (D,SF,G)
 Poached chicken on white miso salad with toasted sesame seeds (D,N)
 Beetroot ricotta ravioli with basil pesto, rocket & pine nuts (D,G,V)
 Awadhi chicken biriyani with minted yoghurt (D,N)

Dessert

Mont Blanc tarts (D,N,G,V)
 Lemon meringue tarts (D,G,V)
 Mango & coconut tarts (D,G,V)
 Apple tatin (D,N,G,V)
 Hazelnut Paris brest choux (D,N,G,V)
 Blackcurrant cassis cheesecake (D,G,V)
 Vegan chocolate raspberry (G,VE)

Food Stations, Platters & Displays

Gold Canapes

Oyster Station (SF)

Freshly shucked A-grade oysters served on ice with vinaigrette & mignonette

King Prawn Platter (SF)

Fresh cooked Australian prawns served on ice with lemon wedge & cocktail sauce

Cheese Display (D,N,V)

Spread of four assorted cheeses, fresh & dried fruits, nuts, crackers & chutney

Charcuterie Board (G)

Chef's selection of four artisan cured meats, served with marinated vegetables & breadsticks

Mini Buffet

Selection of hot dishes & vegetables. Recommended for a 3-4 hour event.

Hot Dishes

Mediterranean Fish Bake (SF)

Grilled fish fillets baked with tomatoes & Kalamata black olives

Murgh Makhni (D,N)

Tender chicken fillets simmered in classic butter chicken sauce

Orecchiette Pasta Basilico (D,N,G,V)

Shell-shaped pasta with rocket & tomato in basil pesto sauce

Vegetables & Sides

Root Vegetable Roast (V,VE)

Medley of roasted seasonal root vegetables with Italian herbs

Oriental Vegetable Fried Rice (V,VE)

Fried jasmine rice, diced vegetables & edamame beans

Bread Rolls & Butter



*Indicative menu only – items may be subject to change without notice.

*Please refer to our T&C regarding menu details.

* Requests for dietary (gluten-free, nut-free, dairy-free), substitutions and modifications of menus will be politely declined, as we have an on board kitchen and our kitchen team is required to serve the menus within a required time period, of the respective cruises. All our cruises have at least one vegetarian menu option for seated & served menus. We cannot guarantee that certain products or ingredients (nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.